蘇風味
Chef So’s Signature Tasting Menu

紫荊前菜
Appetizers

梅子涼瓜  黑松露腐皮卷  蜜汁叉煒
Bitter Squash with Plum Sauce
Black Truffle Bean Sheet Rolls
Barbecued Pork Fillet with Honey Sauce

羹
Soup

家鄉魚茸羹
Minced Fish Thick Soup

主菜
Main Dishes

銀絲脆焗蟹蓋
Deep-fried Crab Shell Stuffed with Crab Meat

黑松露煎帶子皇
Pan-fried Scallop with Black Truffle

梅醬青檸焗肉排
Baked Spare Ribs with Plum Sauce and Lime

蝦籽扣柚皮
Braised Pomelo Peel with Shrimp Roe

欖油杞子炒時蔬
Sautéed Seasonal Vegetables and Wolfberry with Olive Oil

蛋白菜粒炒飯
Fried Rice with Vegetables and Egg White

甜品
Dessert

開心煎堆仔拼桂圓紅棗茶
Crispy Sesame Balls
Dried Longan and Red Dates Tea

每位 HK$488 / person (兩位起 Min. two persons)

茶芥或水 Chinese Tea / Water HK$22 每位 per person
另加一服務費 Prices are subject to 10% service charge
蘇風味 - 星至尊
Chef So’s Signature Deluxe Tasting Menu

紫荊前菜
Appetizers
梅子涼瓜 黑松露腐皮卷 蜜汁叉燒
Bitter Squash with Plum Sauce
Black Truffle Bean Sheet Rolls
Barbecued Pork Fillet with Honey Sauce

Soup
花膠筒貴妃金湯
Double-boiled Pumpkin and Chicken Soup with Fish Maw

主菜
Main Dishes
鲍汁遼參
Braised Sea Cucumbers with Abalone Sauce
黑松露煎帶子皇
Pan-fried Scallop with Black Truffle
梅醬青檸焗肉排
Baked Spare Ribs with Plum Sauce and Lime
蝦籽扣柚皮
Braised Pomelo Peel with Shrimp Roe
欖油杞子炒時蔬
Sautéed Seasonal Vegetables and Wolfberry with Olive Oil
蛋白菜粒炒飯
Fried Rice with Vegetables and Egg White

甜品
Dessert
開心煎堆仔拼桂圓紅棗茶
Crispy Sesame Balls
Dried Longan and Red Dates Tea

每位 HK$688 / person (兩位起 Min. two persons)
茶芥或水 Chinese Tea / Water HK$22 每位 per person
另加一服務費 Prices are subject to 10% service charge